

Caleuche Reserva Malbec

100% Malbec

Maule Valley
Alcohol: 13.5%

Profile

Bright and intense violet red colour. Bright and ripe fruit on the nose with cherries, blueberries, strawberries, violets and a light touch of gunpowder typical of the Malbec grape in South America. This is a fresh, concentrated, and easy to drink wine with well structured, sweet tannins. Meant to be consumed young, this Malbec will pair well with lean red meats, blue and firm cheeses, and roasted vegetables or tagines. Mocha, blackberry, coffee and some of that gunpowder smoke linger in the aftertaste.

Terroir

Located between the Andes Mountains and the Chilean Coast Range, the Maule Valley benefits from a significant temperature variation between day and night, with its rainy season restricted mainly to winter. These conditions allow us to obtain healthy grapes, with high concentrations of color, flavor and aromas.

Harvest & Winemaking

Harvest: 100% hand harvested

Fermentation: Addition of select yeasts. AF is conducted between 28°C and 29°C (82.4°F – 84.2°F) for 5 to 8 days. MLF takes place in the presence of oak.

Ageing: 60% of the wine in French (70%) and American (30%) oak for 6 months.

Tasting notes

Ripe Fruits | Cherries | Blackberry | Coffee

Tips

Serving Temperature: 16° - 18°C

Decanting: None

Food pairing: Firm cheese - Red meat - Roasted vegetables - Tagines

When to drink: between now and 2028

